

COLD FOOD SCORE SHEET

[CATEGORIES A, B, C/2&3, E, G]

(FOR CATEGORY E TEAM BUFFET ONE SHEET USED PER REQUIREMENT THEN TOTAL SCORES AVERAGED OUT FOR TEAM MEDAL)

SHOW: _____

EXHIBIT/COMPETITOR # _____

DATE: _____

CATEGORY # _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
PRESENTATION & GENERAL IMPRESSION	0 - 5	
GLAZING & PLATE OR PLATTER DESIGN	0 - 5	
COMPOSITION AND HARMONY OF INGREDIENTS	0 - 10	
CORRECT PREPARATION AND CRAFTSMANSHIP	0 - 15	
SERVING METHODS AND PORTION	0 - 5	
TOTAL	40	

COMMENTS:

JUDGES PRINTED NAME: _____

JUDGES SIGNATURE: _____

JUDGE'S GUIDELINE FOR STANDARDS	
36 - 40	PTS --- GOLD
32 - 35.99	PTS --- SILVER
28 - 31.99	PTS. --- BRONZE

EXHIBIT/COMPETITOR # _____

COLD FOOD SCORE SHEET
[CATEGORIES: C1, C4, C5 DECORATED CAKES]

SHOW: _____

EXHIBIT / COMPETITOR # _____

DATE: _____

CATEGORY # _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
PRESENTATION & GENERAL IMPRESSION	0 - 10	
EVENNESS OF ICING, GLAZE OR FONDANT	0 - 5	
USE OF VARIOUS TECHNIQUES	0 - 5	
EXACTNESS OF SKILLS DISPLAYED	0 - 10	
KNOWLEDGE OF SKILLS DISPLAYED	0 - 10	
TOTAL	40	

COMMENTS:

JUDGES PRINTED NAME: _____

JUDGES SIGNATURE: _____

JUDGE'S GUIDELINE FOR STANDARDS	
36 - 40	PTS --- GOLD
32 - 35.99	PTS --- SILVER
28 - 31.99	PTS. --- BRONZE

EXHIBIT / COMPETITOR # _____

SHOW PIECE SCORE SHEET [CATEGORY D]

SHOW: _____

EXHIBIT/COMPETITOR # _____

DATE: _____

CATEGORY # _____

SHOW PIECE DESCRIPTION (IF NECESSARY) _____

CATEGORY (*CIRCLE ONE*):

1. **D-1 CARVING** (tallow, fruit/vegetable, cheese, butter, dough, etc), 30" x 30" with no external support allowed.
2. **D-2 SALTILLAGE**, 30" x 30" with no external support allowed.
3. **D-3 PASTILLAGE**, 30" x 30" with no external support allowed.
4. **D-4 CHOCOLATE**, 30" x 30" with no external support allowed.
5. **D-5 MARZIPAN**, 24" x 24" with no supports allowed.
6. **D-6 COOKED SUGAR**, 30" x 30" with no support allowed.

CATEGORY CRITERIA	POSSIBLE PTS	PTS AWARDED
THEME/IDEA: (Does the piece function as a showpiece and demonstrate a theme or idea which would be indicative of the food/beverages that would be served around it? Is the piece distinctive? It should be a one-of-a-kind creation prepared and uniquely executed for this particular show/salon.)	0 - 5	
SCALE/SIZE/PROPORTION: (Is the showpiece in proper scale for what it is? Is the piece in proportion and realistic for use as a functional showpiece and is it true in size to its theme? Essentially, is the piece in proper balance?)	0 - 5	
ARTISTIC ACHIEVEMENT/DETAIL: (Is the piece artistic in nature, does it seem life like and/or have a feel of reality, depth, contrast, beauty and artistic appeal?)	0 - 15	
CRAFTSMANSHIP/QUALITY OF WORK: (Does the showpiece demonstrate quality workmanship and skill in the quality of the work presented. Is there demonstrated precision in the work? Is there a level of excellence that is evident in viewing the piece just at first glance?)	0 - 15	
TOTAL POINTS POSSIBLE	40	

COMMENTS:

Judges Printed Name: _____

Judges Signature: _____

JUDGE'S GUIDELINE FOR STANDARDS	
36 - 40	PTS --- GOLD
32 - 35.99	PTS --- SILVER
28 - 31.99	PTS. --- BRONZE

Exhibit/Competitor # _____

HOT FOOD TASTING SCORE SHEET: [CATEGORY F/G]

Competitor: _____

Category: _____

Show: _____

Date: _____

CRITERIA	POSSIBLE PTS.	1st	2nd	3rd	4th
SERVING METHODS & PRESENTATION (Fresh & colorful, easy to eat, closely placed items for maintaining temperature, hot/cold serving plate, stylistic but practical)	0 - 5				
PORTION SIZE AND NUTRITIONAL BALANCE (35:65 balance of protein and carbohydrate. Weight boundary within the tolerance of total meal. Nutritional breakdown supplied)	0 - 5				
MENU & INGREDIENT COMPATIBILITY (Do the recipe ingredients complement each other in color, flavor, and texture? Are the ingredients balanced in size and amounts?)	0 - 10				
CREATIVITY & PRACTICALITY (Is the dish creative, showing something new or an old idea modernized? Can the dish be prepared for a party of 40?)	0 - 5				
FLAVOR, TASTE, TEXTURE & DONENESS (Do the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique? Is the sauce the correct flavor for the meat/fish and is it the correct consistency and smooth?)	0 - 35				
INDIVIDUAL COURSE SCORES	60				

SUBTOTAL _____

/NUMBER OF COURSES _____

=SERVICE/TASTING SCORE _____

COMMENTS

COURSE 1: _____

COURSE 2: _____

COURSE 3: _____

COURSE 4: _____

JUDGE'S SIGNATURE: _____

Printed Name: _____

JUDGE'S GUIDELINE FOR STANDARDS	
54 – 60	PTS --- GOLD
48 - 53.99	PTS --- SILVER
42 - 47.99	PTS. --- BRONZE

KITCHEN FLOOR SCORE SHEET

[CATEGORY F/G]

Competitor: _____ Category: _____

Show: _____ Date: _____

KITCHEN/FLOOR EVALUATION (0 - 40 POINTS)

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
SANITATION / FOOD HANDLING	0 - 5	
MISE EN PLACE / ORGANIZATION	0 - 5	
CULINARY AND COOKING TECHNIQUES AND PROPER EXECUTION	0 - 20	
PROPER UTILIZATION OF INGREDIENTS	0 - 5	
TIMING / WORK FLOW	0 - 5	
TOTAL KITCHEN/FLOOR SCORES	40	

COMMENTS:

JUDGES SIGNATURE: _____

PRINTED NAME: _____

JUDGE'S GUIDELINE FOR STANDARDS	
36 - 40	PTS --- GOLD
32 - 35.99	PTS --- SILVER
28 - 31.99	PTS. --- BRONZE

HOT FOOD TALLY SCORE SHEET: [CATEGORY F/G]

COMPETITOR: _____

SHOW: _____

DATE: _____

KITCHEN/FLOOR SCORES

JUDGE 1	0 - 40	
JUDGE 2	0 - 40	
JUDGE 3	0 - 40	
JUDGE 4	0 - 40	
JUDGE 5	0 - 40	
SUBTOTAL		

SERVICE/TASTING SCORES

JUDGE 1	0 - 60	
JUDGE 2	0 - 60	
JUDGE 3	0 - 60	
JUDGE 4	0 - 60	
JUDGE 5	0 - 60	
SUBTOTAL		

/ NUMBER OF JUDGES _____

/ NUMBER OF JUDGES _____

FINAL KITCHEN/
FLOOR SCORE _____

FINAL SERVICE/
TASTING SCORE _____

FINAL KITCHEN/FLOOR SCORE _____

FINAL SERVICE/TASTING SCORE + _____

SUBTOTAL = _____

(0-100 POINTS)

FINAL SCORE (SUBTOTAL / 2.5) = _____

(0-40 POINTS)

JUDGE'S GUIDELINE FOR STANDARDS	
36 - 40	PTS --- GOLD
32 - 35.99	PTS --- SILVER
28 - 31.99	PTS. --- BRONZE

AWARD/MEDAL _____

_____ **VERIFICATION SIGNATURES** _____

SCORES COMPILED BY: _____

SCORES REVIEWED BY
LEAD JUDGE: _____

PRINTED NAME: _____

ICE CARVING [CATEGORY H]

COMPETITOR _____

TEAM _____

SHOW _____

DATE _____

CARVING _____

CRITERIA	POSSIBLE PTS	ACTUAL PTS
ARTISTIC ACHIEVEMENT / STRENGTH OF DESIGN	0 - 10	
CRAFTSMANSHIP, WORK INVOLVED <ul style="list-style-type: none"> • DETAIL & PRECISION <ul style="list-style-type: none"> - STRONG LINES - PROPORTION - UNIFORM 	0 - 10	
FINISHED APPEARANCE <ul style="list-style-type: none"> • DOES PIECE HAVE FINISHED LOOK? • FREE OF CRACKS, CHIPS, EXCESS SLUSH? 	0 - 10	
ORIGINALITY & DEGREE OF DIFFICULTY <ul style="list-style-type: none"> • IS CARVING UNIQUE? • GOOD DESIGN OR COMPOSITION? 	0 - 10	
TOTAL SCORE	40	

COMMENTS:

JUDGE SIGNATURE _____

PRINTED NAME _____

JUDGE'S GUIDELINE FOR STANDARDS	
36 - 40	PTS --- GOLD
32 - 35.99	PTS --- SILVER
28 - 31.99	PTS. --- BRONZE

HOT FOOD COOKING AND PATISSERIE - TASTE BASED (CATEGORIES K AND P/1-2)

COMPETITOR: _____

SHOW: _____

DATE: _____

MENU/ITEM: _____

CRITERIA	POSSIBLE PTS	ACTUAL PTS.
ORGANIZATION <ul style="list-style-type: none"> • SANITATION / WORK HABITS (0 - 5) • UTILIZATION OF INGREDIENTS & USE OF ALLOTTED TIME (0 - 5) 	0 - 10	
COOKING SKILLS AND CULINARY TECHNIQUES <ul style="list-style-type: none"> • CREATIVITY, SKILLS, CRAFTSMANSHIP (0 - 5) • SERVING & PORTION SIZE (0 - 5) 	0 - 10	
TASTE <ul style="list-style-type: none"> • FLAVOR & TEXTURE (0 - 10) • INGREDIENT COMPATIBILITY AND NUTRITIONAL BALANCE (0 - 5) • PRESENTATION (0 - 5) 	0 - 20	
TOTAL SCORE	40	

COMMENTS:

JUDGE SIGNATURE _____

PRINTED NAME _____

JUDGE'S GUIDELINE FOR STANDARDS	
36 - 40	PTS --- GOLD
32 - 35.99	PTS --- SILVER
28 - 31.99	PTS. --- BRONZE

PRACTICAL & CONTEMPORARY PATISSERIE - SKILL BASED [CATEGORIES P/3-5]

COMPETITOR: _____

SHOW: _____

DATE: _____

MENU/ITEM: _____

CRITERIA	POSSIBLE PTS	ACTUAL PTS.
ORGANIZATION <ul style="list-style-type: none"> • SANITATION / WORK HABITS (0 - 5) • UTILIZATION OF ALLOTTED TIME (0 - 5) 	0 - 10	
PRESENTATION <ul style="list-style-type: none"> • OVERALL IMPACT OF DISPLAY (0 - 5) • ORIGINALITY (0 - 5) 	0 - 10	
WORKMANSHIP <ul style="list-style-type: none"> • USE OF VARIOUS TECHNIQUES (0 - 5) • UNIFORMITY (0 - 5) • EXACTNESS OF SKILLS DISPLAYED (0 - 5) • KNOWLEDGE OF SKILLS DISPLAYED (0 - 5) 	0 - 20	
TOTAL SCORE	40	

COMMENTS:

JUDGE SIGNATURE _____

PRINTED NAME _____

JUDGE'S GUIDELINE FOR STANDARDS	
36 - 40	PTS --- GOLD
32 - 35.99	PTS --- SILVER
28 - 31.99	PTS. --- BRONZE

JUDGE'S SUMMARY SCORE SHEET

HOST CHAPTER _____

SHOW DATES: _____

CATEGORY: _____

COMPETITOR NAME	CAT.	JUDGE 1	JUDGE 2	JUDGE 3	JUDGE 4	JUDGE 5	TOTAL PTS	AVG. PTS	MEDAL

JUDGES VERIFICATION SIGNATURES

LEAD JUDGE: _____

PRINTED NAME: _____

JUDGE: _____

JUDGE: _____

JUDGE: _____

JUDGE: _____

Competition Summary Score Sheet

Host Chapter _____

Show Dates _____ Category _____

Team/Competitor	Final Score	Award

LEAD JUDGE: _____

PRINTED NAME: _____

JUDGE: _____

JUDGE: _____

JUDGE: _____

JUDGE: _____
